



# Fermented tea

## Protocol

### Increasing demand for fermented beverages

- › Fermented beverages answer consumers' quest for drinks that are interesting, healthy and low in sugar<sup>1</sup>
- › Food safety is moving to the foreground, with increasing demands for transparency and trust building<sup>2</sup>

### What our fermented tea solutions can offer

- › Convenient microbial formats for industrial size fermentation
- › One step fermentation solution, with no (< 0.5%) ethanol production
- › Reproducible process with known bacteria and yeast to ensure same brew every time and full traceability
- › Refreshing and fruity drink based on natural lactic acid

### Our solutions enable you to make a unique fermented tea

| Characteristics                   | Flavor intensity | Base                            | Bacteria     | Yeast     | Fermentation time |
|-----------------------------------|------------------|---------------------------------|--------------|-----------|-------------------|
| Fruity, raspberry and lactic acid | +                | Tea, sucrose and Bactiv aid 2.0 | Harvest LB-1 |           | 2-3 days          |
| Tropical fruit and peach          | +++              | Tea, sucrose and Bactiv aid 2.0 | Harvest LB-1 | NEER™     | 2-5 days          |
| Tropical and enhanced fruit       | +++              | Tea, sucrose and fruit juice    | Harvest LB-1 | FrootZen™ | 2-5 days          |

**Harvest LB-1** is a pure culture of *Lactobacillus plantarum* selected for fast and safe acidification of sugar-based beverages.

**FrootZen™** and **NEER™** are pure cultures of *Pichia kluyveri* yeast for fermentation without alcohol production. These yeasts are very slow and "inefficient" fermenters and will only metabolize *monosaccharides*, i.e. not sucrose.

- › **NEER™** is able to produce extraordinary amounts of flavor out of minimal amount of nutrients.
- › **FrootZen™** is eminent at bringing out aroma from fruit bases.

### Fermentation. Redefined.

Taste beats all, but food safety is equally important. That is why for fermented tea we recommend a Symbiotic Combination of Identified Bacteria and Yeast (SCIBY): Traceable, Alcohol Free & Safe.


<sup>1</sup>New Nutrition Business 2018


<sup>2</sup>Chr. Hansen 2025 study on consumer behavior





## Steps


Base 


Brewing 


Sugar and nutrient addition 

Mixing 

Cooling 

Inoculation 

Fermentation 

Post treatment 

### Fruity, raspberry and lactic acid

Select your tea and consider the strength

Consider which water you are using.  
Brew tea according to recommendations

Sugar addition will be adjusted to individual application and products  
**Bactiv aid 2.0** is a inactivated yeast product. Serving as nutrients for the fermentation

Ensure that all additions are dissolved and well distributed

Cool to 25°C

Take **Harvest LB-1** from the freezer immediately before use and add directly to the tea.

Keep temperature at 25°C  
Ferment for 2-3days

After the desired acidity and flavor is reached. Stop the fermentation with e.g. cooling.  
Add potential flavoring  
Sterile filtrate or pasteurize product.  
We strongly recommend bottle pasteurization

### Tropical fruit and peach

Select your tea and consider the strength

Consider which water you are using.  
Brew tea according to recommendations

Sugar addition will be adjusted to individual application and products  
**Bactiv aid 2.0** is a inactivated yeast product. Serving as nutrients for the fermentation

Ensure that all additions are dissolved and well distributed

Cool to 25°C

◆ Take **Harvest LB-1** from the freezer immediately before use and add directly to the tea.

Take **NEER™** from the Freezer thaw for 1 hour at 30°C and add directly to the tea.

Keep temperature at 25°C  
Ferment for 2-5 days

After the desired acidity and flavor is reached. Stop the fermentation with e.g. cooling.  
Sterile filtrate or pasteurize product.  
We strongly recommend bottle pasteurization

### Tropical and enhanced fruit

Select your tea and consider the strength

Consider which water you are using.  
Brew tea according to recommendations

Juice gives a new layer of complexity to product, as well as serves as a nutrient and sugar course for the fermentation  
Sugar is be added to supplement the juice

Ensure that all additions are dissolved and well distributed

Cool to 25°C

◆ Take **Harvest LB-1** from the freezer immediately before use and add directly to the tea.

Take **FrootZen™** from the Freezer thaw for 1 hour at 30°C and add directly to the tea.

Keep temperature at 25°C  
Ferment for 2-5 days

After the desired acidity and flavor is reached. Stop the fermentation with e.g. cooling.  
Sterile filtrate or pasteurize product.  
We strongly recommend bottle pasteurization

Our solutions aim to reach pH <4.6 in less than 24 hours

◆ SCIBY

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